



EVENTS AT RINTARO
イザカヤ

Host your next event at Rintaro! We offer a range of accommodations for small and large parties:

<i>Happy Hour</i>	for up to 15 guests
<i>Prix Fixe Menus</i>	for 8-14 guests
<i>Private Room</i>	for 14-25 guests
<i>Full Buyout</i>	for up to 55 guests

CONTACT

If you'd like more information, call 415.589.7022 or email reservations@izakayarintaro.com





ハッピーアワー
HAPPY HOUR

Up to 15 guests

Our courtyard can seat up to 12 guests or accommodate 15 for a standing Happy Hour party. We offer an appetizer menu of 5 items, including yakitori, for our Happy Hour events. *Note—the maximum time is 2.5 hours for happy hour.*

PRICING

\$40/person for appetizers

\$250 minimum for drinks



PRIX FIXE MENU
カシメイトー

8–14 guests

Groups of 8 to 14 have a choice of a pre-determined, family-style prix fixe menu—this includes a custom printed menu for each guest. We seat groups of 8 to 11 at a single table and groups of 12 to 14 across two tables in our second dining room.

PRICING

Standard	\$65/person
Semi-Deluxe	\$85/person
Deluxe	\$100/person

Refer to sample menus on page six.



プライベート
ROOM

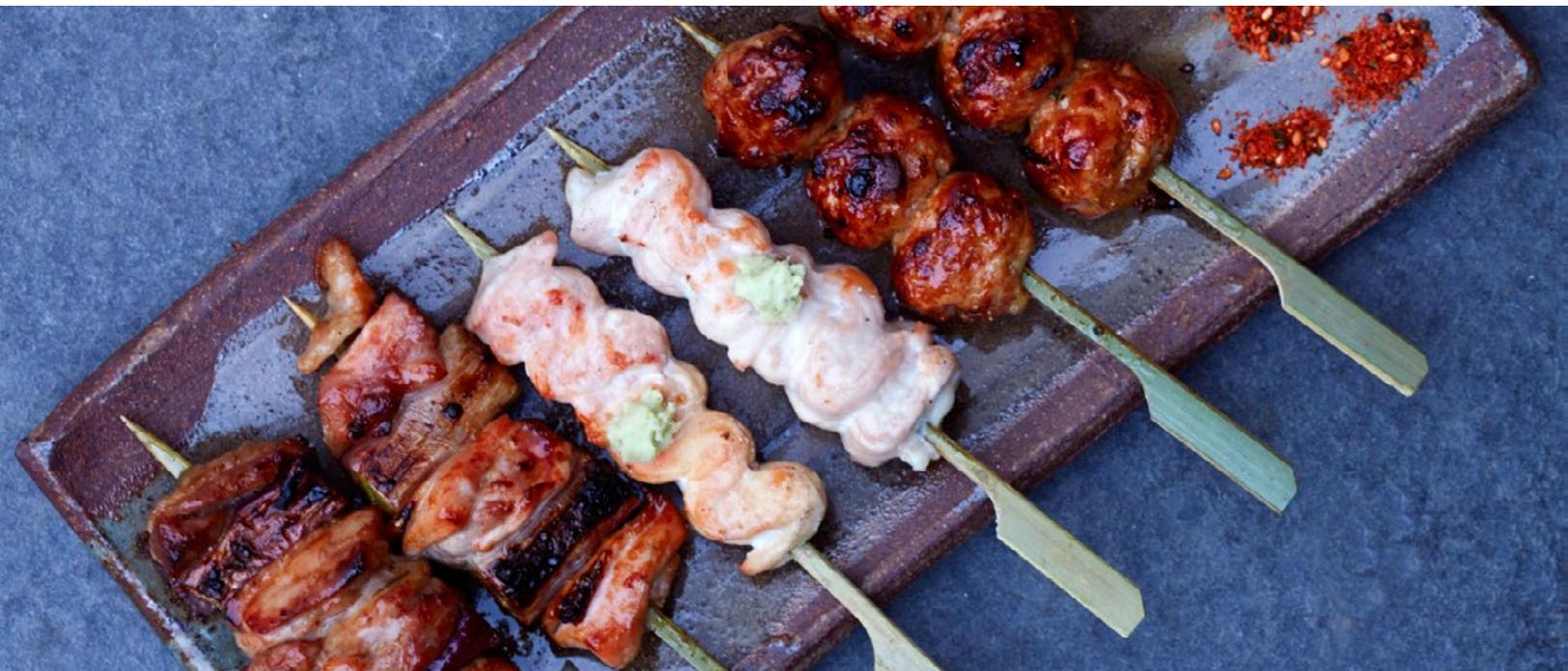
14-25 guests

Our second dining room is available for private bookings of up to 25 seated guests. The menu is a pre-determined, family-style prix fixe menu—this includes a custom printed menu for each guest. Event hosts can pre-select from the following menu options:

PRICING

Standard	\$75/person
Semi-Deluxe	\$95/person
Deluxe	\$125/person

Refer to sample menus on page six.



バイアウト
BUYOUT

Up to 55 guests

Our entire restaurant is available for buyouts. We offer a standing buyout or seated dinner option for up to 55 guests:

PRICING

Sunday–Wednesday Starting at \$7,500

Thursday–Saturday Starting at \$8,500

サンプルメニュー

SAMPLE MENUS

STANDARD

YOSEDOFU

House-made silken tofu with Meiji soy milk scallion, ginger and ume shoyu

IKA NO NUTA

Monterey Bay squid, Hikari Farm Tokyo turnip, scallion and komatsuna with mustardy miso

—

YAKITORI

Charcoal grilled Rintaro chicken meatball tsukune and sweet red peppers

CHIIZU TORI KATSU

Riverdog Farm chicken and Cowgirl Wagon Wheel cheese katsu with Acme panko, snowy cabbage and shiso

—

KAKE UDON

Rintaro hand-rolled udon with two fishes broth and scallion

—

HOJICHA PANNA COTTA

Japanese roasted green tea panna cotta with hojicha syrup and almond cookies

SEMI-DELUXE

HIRAME NO KOBUJIME

Marin Coast halibut sashimi cured in Hokkaido kombu with Half Moon Bay wasabi

YOSEDOFU

House-made silken tofu with Meiji soy milk scallion, ginger and ume shoyu

IKA NO NUTA

Monterey Bay squid, Hikari Farm Tokyo turnip, scallion and komatsuna with mustardy miso

—

YAKITORI

Charcoal grilled Rintaro chicken meatball tsukune, sweet red peppers and Riverdog chicken thigh and giant scallion

TEBA NO KARAAGE

Japanese fried chicken wings with smokey tare, sansho pepper and wasabi arugula

CHIIZU TORI KATSU

Riverdog Farm chicken and Cowgirl Wagon Wheel cheese katsu with Acme panko, snowy cabbage and shiso

—

Choice of

KAKE UDON

Rintaro hand-rolled udon with two fishes broth and scallion

or

KARE RAISU

Rice and Rintaro BN Ranch grass-fed beef curry with black sugar, carrots, potato and garlicky cucumber raita

—

Choice of

HOJICHA PANNA COTTA

Japanese roasted green tea panna cotta with hojicha syrup and almond cookies

or

CHOCO-MISO KEIKI

Rich chocolate and miso mousse cake with pluot-raspberry sauce and whipped cream

DELUXE

TOKUBETSU SASHIMI NO MORIAWASE

Super deluxe sashimi platter with Ft. Bragg uni, Pacific big eye tuna, Viking Village scallops and kombu-cured halibut with fresh wasabi

YOSEDOFU

House-made silken tofu with Meiji soy milk scallion, ginger and ume shoyu

IKA NO NUTA

Monterey Bay squid, Hikari Farm Tokyo turnip, scallion and komatsuna with mustardy miso

—

YAKITORI

Charcoal grilled Rintaro chicken meatball tsukune, sweet red peppers and Riverdog chicken thigh and giant scallion

SHUNGIKU KAMO SARADA

Hikari Farm chrysanthemum green salad with grilled Sonoma duck breast and Emerald pluots

CHIIZU TORI KATSU

Riverdog Farm chicken and Cowgirl Wagon Wheel cheese katsu with Acme panko, snowy cabbage and shiso

—

NIJIMASU NO SHIOYAKI

Whole salt-grilled Mt. Shasta rainbow trout wrapped in a fig leaf

—

Choice of

KAKE UDON

Rintaro hand-rolled udon with two fishes broth and scallion

or

KARE RAISU

Rice and Rintaro BN Ranch grassfed beef curry with black sugar, carrots, potato and garlicky cucumber raita

—

Choice of

HOJICHA PANNA COTTA

Japanese roasted green tea panna cotta with hojicha syrup and almond cookies

or

CHOCO-MISO KEIKI

Rich chocolate and miso mousse cake with pluot-raspberry sauce and whipped cream

予約ポリシー
POLICIES

MENU

Most of our dishes are served family style, including our prix fixe menus. For prix fixe menus, we require all dietary information to be provided at least 72 hours prior to the booking date or at the time of the booking if it is within 72 hours. We make every effort to accommodate client requests, but be advised that some items/ingredients are subject to seasonal availability; therefore substitutions may occur at Rintaro's discretion. A la carte additions to prix fixe menus will be at the discretion of the kitchen.

FEES & TAX

A 5% event service fee is applied to all special bookings. This fee is to cover administrative coordinating, including custom menu printing. Additionally, Rintaro adds an auto gratuity for dinner service, a 5% surcharge to support San Francisco employer wage and health mandates, as well the current 8.75% sales tax.

CANCELLATION POLICY

Rintaro requires a credit card to confirm all event bookings. The following charges will be assessed for cancellations:

10+ days	No Charge
5-9 days	25% of food costs
0-4 days	50% of food costs

Party size reductions must be communicated at least 2 days prior to the event or will be subject to a fee of 50% of food costs.

For buyouts, the following charges will be assessed for cancellations:

15+ days	No Charge
10-14 days	35% Buyout Cost
5-9 days	70% Buyout Cost
0-4 days	100% Buyout Cost

Rintaro may charge the credit card on file for cancellation and reduction fees.

